



Almond Petits Fours

 Dairy Free

READY IN



110 min.

SERVINGS



60

CALORIES



101 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 1 teaspoon almond extract
- 2 lb powdered sugar
- 0.5 cup water
- 0.5 cup plus
- 2 teaspoons almond extract
- 1 teaspoons water hot
- 4.3 oz the petals from dandelion flowers fresh assorted

Equipment

- frying pan
- baking sheet
- sauce pan
- oven
- wire rack
- toothpicks
- muffin liners

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms only of about 58 mini muffin cups with baking spray with flour.
- Make cake batter as directed on box, adding 1 teaspoon almond extract with the water. Divide batter evenly among muffin cups (about half full). (If using one pan, refrigerate batter while baking other cakes; wash pan before filling with additional batter.)
- Bake 10 to 15 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- Place cooling rack on cookie sheet or waxed paper to catch glaze drips. In 3-quart saucepan, stir powdered sugar, 1/2 cup water, the corn syrup and 2 teaspoons almond extract.
- Heat over low heat, stirring frequently, until sugar is dissolved; remove from heat. Stir in hot water, 1 teaspoon at a time, until glaze is pourable. Turn each mini-cake on cooling rack so top side is down.
- Pour about 1 tablespoon glaze over each cake, letting glaze coat the sides.
- Let stand 15 minutes.
- With decorating icing, pipe designs on cakes, or garnish cakes with flowers just before serving. Store loosely covered.

Nutrition Facts

 PROTEIN 1.51%  FAT 2.95%  CARBS 95.54%

Properties

Glycemic Index:0.32, Glycemic Load:0.41, Inflammation Score:-1, Nutrition Score:1.0143478341077%

Nutrients (% of daily need)

Calories: 100.51kcal (5.03%), Fat: 0.34g (0.52%), Saturated Fat: 0.17g (1.05%), Carbohydrates: 24.5g (8.17%), Net Carbohydrates: 24.3g (8.83%), Sugar: 20.62g (22.91%), Cholesterol: 0mg (0%), Sodium: 61.9mg (2.69%), Alcohol: 0.07g (100%), Alcohol %: 0.28% (100%), Protein: 0.39g (0.77%), Iron: 1.31mg (7.28%), Phosphorus: 30.52mg (3.05%), Calcium: 19.47mg (1.95%), Folate: 6.03µg (1.51%), Vitamin B1: 0.02mg (1.36%), Vitamin B2: 0.02mg (1.28%), Selenium: 0.85µg (1.22%), Vitamin B3: 0.21mg (1.03%)